



Whiteman AFB, MO

**Performance Work Statement
(PWS)**

24 February 2023

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PERFORMANCE WORK STATEMENT (PWS)

I. DESCRIPTION OF SERVICES

1. Scope of Work. The Contractor shall, except as specified in this Performance Work Statement (PWS) as Government furnished property or services, provide all personnel, supervision, and any items and services necessary to perform food service attendant services at Whiteman AFB, MO, as defined in this PWS. The Contractor shall perform the requirements in this PWS and conform to the professional standards identified in this contract, and shall follow all applicable instructions and directives as identified by this PWS. Contractor tasks include, but are not limited to, the following: (1) cleaning facilities, kitchen equipment, utensils, dishware, and furniture in dining areas, (2) performing cashier services, (3) replenishing expendable supplies, and (4) ensuring maintenance, repair, and quality control of food service equipment. Upon initiation of contingency clause operations, perform all required tasks to include cooking, serving, replenishing food, and preparing vegetables and fruits for the salad bar to ensure continued serving. The estimated quantities of work are listed in Technical Exhibit 2, *Workload Estimates*. The Contractor shall submit reports and documentation as identified throughout this PWS. Requests for reports, documentation and responses shall be coordinated through the Government point of contact.

2. Program Overview. The Whiteman AFB, MO, Appropriated Fund food service operation consists of a main dining facility, the Ozark Inn, and a flight-line dining facility, the Touch & Go. These facilities are dedicated to providing full meal service and meeting the nutritional needs of Department of Defense (DOD) personnel who use the facilities. The Ozark Inn is a full service dining facility to include carryout service. The Touch & Go is a full service dining facility and provides boxed meals for passengers and crews in support of flying missions on a 24-hour basis and to customers requesting them in support of ground operations.

3. Customer Eligibility. The primary customers at these dining facilities are Essential Station Messing (ESM) recipients. These are military personnel who are allotted rations in Government dining facilities at the expense of the Government. Secondary customers are military personnel who wish to and are granted permission to dine in the facility at their expense. Organizations such as local Boy Scout troops, Cadets, and ROTC, occasionally eat in the dining facility with permission from the installation commander. The installation commander may authorize dependents and guests to occasionally eat in the dining facilities such as holiday meal and/or case-by-case basis. Cashiers will refer to the military shift leader or the dining facility manager to verify customer eligibility when in doubt. The Contractor shall ensure only authorized individuals are served.

4. Operational Requirements and Specific Tasks.

a. Menu Boards. The Contractor shall post and maintain all menu boards. Post menu and prices for the meal being served prior to opening. Post menu and price changes within 5 minutes of notification.

b. Table Service. Clean, and sanitize dining room tables, chairs, or benches at a rate sufficient to ensure availability to customers. Replenish dining table items (napkins, salt, pepper, condiments, etc.) so they are available to all patrons without waiting.

c. Beverage Bar and Dessert Display. The Contractor shall prepare coffee and all other beverages in accordance with standard recipes and replenish the beverages as needed throughout the meal period. The Contractor shall cut and portion pastry items in accordance with standard recipes, prepare dessert displays and replenish the desserts as needed throughout the meal period.

d. Guest Flow rate. Provide sufficient personnel to ensure patrons can be served at the rate of 5 guests per minute on the main serving line and 3 guests per minute on the short order serving line or breakfast line.

5. Cashier Services. Perform cashier duties for each meal to maintain a flow rate of guests at a rate of 5 guests per minute on the main serving line and 3 guests per minute on the short order serving line or breakfast times

Contractor must turn in funds and operate the Point of Sales (POS) system provided by the Government. Use the AF IMT 79, Headcount Record, a controlled and issued form by Food Services Accountant (FSA), when the POS system goes down and manual procedures are needed to record attendance at each meal and cost of each meal. Identify and provide ESM documentation for Invalids and report issues to the FSA.

a. Funds Turn In. The Contractor shall turn in all receipts for verification after each Dining Facility Operating day to the Food Service Accountant (FSA). The Contractor shall account for any cash overages with cash receipts and reimburse the Government for cash shortages. If shortages is more 20% or happens in frequent basis, FSA shall notify the Contractor and takes action base on the Collective Bargaining Agreement (CBA). The Contractor shall complete a cash verification worksheet to account for headcount, cash, voids, overages/shortages to the FSA. The FSA shall compare his/her cash verification worksheet to those provided by the Contractor and develop a DD Form 1131; this information shall be submitted to <https://www.otcnet.fms.treas.gov/> by the FSA. Deposit funds are transferred from the Contractor to the FSA using AF Form 1305. The FSA will verify and retain copies of the OTCnet Deposit Ticket; one to be kept by the FSA and the other to be given to the Contractor no later than two business days after the deposit is made at Finance Office.

b. Change Funds. The Contractor shall provide change funds for the Ozark Dining Facility and Touch & Go Flight Kitchen in sufficient amounts to make change for cash patrons. The Contractor shall certify the amount of each change fund to the Government at the start of the contract and as changes occur.

6. Sanitation Requirements. The Contractor shall comply with all federal and Air Force mandated sanitation requirements (AFI 48-116 Food Safety Program, Tri-Service Food Code, all chapters).

7. Housekeeping Services.

a. Cleaning. The Contractor shall clean those areas that immediately affect customer service to include appearance of the dining facility.

b. Floors. Clean floors so no visible dirt or dust remains on the floors, floor mats or runners, in corners, behind doors, or under furniture and equipment. Do not place chairs on tables at any time.

c. Spot Cleaning. Spot clean floors to remove food spills and debris.

d. Lavatories. Spot check lavatories during meal times to ensure tidiness and supplies are available. Clean toilets, urinals, wash bins, slop sinks, and partitions with a germicidal detergent solution daily. Descale toilets and urinals as required. Proper cleaning removes all deposits, stains, and foreign matter, including those under fixture edges, lips, and on all exposed surfaces.

e. Cooking and dining areas and equipment. Clean and sanitize dishes, pots, pans, kitchen, and dining areas In Accordance With (IAW) current Tri-Service Food Code and local Military Public Health regulations. Retrieve and arrange all necessary dishware, trays and silverware.

f. Other Housekeeping Tasks. Clean windows inside and outside quarterly. Clean doors with hand smudges and dust inside window ledges daily. Replace all burned out light bulbs and fluorescent tubes inside and outside the assigned facilities with contractor-supplied light bulbs and fluorescent tubes within 24 hours of identification or notice by military management. Light fixtures higher than 10 feet off the ground will be maintained by Civil Engineering technicians.

8. Grounds Maintenance. The Contractor shall police each facility's entrance and exit areas (up to 20 feet) removing all paper, trash, and cigarette butts as required.

9. Waste Management.

a. Recycling Program. The Contractor shall assist the Government by complying with the local and federal recycling programs. This may require segregating reusable/recyclable waste materials by type. The Government will retain ownership of all reusable waste materials. Non-reusable waste materials (trash and garbage) will be removed from the facility IAW Base Civil Engineering removal procedures.

b. HAZMAT. Bulk HAZMAT materials transported to the installation must be coordinated through HAZMAT per local Public Health Guidelines.

10. Maintenance and Repair. Provide maintenance on food service equipment to include repair of all

Government-Furnished Equipment (GFE) and replacement of component parts, hood filters, and water faucets. The Contractor is responsible for maintenance methods that are necessary to properly perform this service, except as indicated in Technical Exhibit 5b – Government Furnished Equipment.

a. The Contractor shall connect and disconnect all utility lines to equipment when required and provide maintenance for the utility line connections. The Contractor shall arrange for the repair or replacement of equipment and parts, which are covered by a warranty.

b. The Contractor shall furnish a written cost estimate to the Contracting Officer's Representative (COR) on any equipment repair exceeding \$500.00 to include material and labor costs. Upon approval of the estimate, the Contractor shall ensure that the repair is completed satisfactorily by a licensed technician. The Contractor shall then be reimbursed by the Government, at actual invoice cost to the Contractor, for all parts and labor used plus any related special handling costs.

c. If the Contractor and COR determine equipment is beyond economical repair the Contractor, in coordination with the COR, shall recommend to the Contracting Officer (CO) in writing, that such equipment be replaced. The Contractor shall include substantiating data to support the recommended replacement. The Contractor shall return equipment no longer used to the Government.

d. The Contractor shall furnish all replacement parts. The Contractor shall own all parts purchased until they are installed on Government-owned equipment. The Government will then reimburse the Contractor, at actual invoice cost for all parts used plus any related special handling costs. The Contractor shall submit consumption data on all parts used each quarter to the Government.

e. Parts purchased for repairs and maintenance shall be of equal or greater quality to the parts replaced. The Contractor shall request at the lowest price obtainable after securing reasonable competition for such purchases. The Contractor shall credit all discounts and rebates to the Government which will be detailed on the invoice. Invoices for any discarded used parts, or a credit invoice for it, shall be turned in to the Contractor and retained on file.

f. The dining facility supervisor or his representative will determine the classification and response time required for repairs as follows. The Contractor shall initiate and complete repairs within the period of time designated below. If the repairs are not completed within the designated time frame, the Contractor shall submit a written explanation to the Food Service Manager stating why the equipment has not been repaired and the estimated date when repairs will be completed.

(1) **Routine:** Initiate within 24 hours – Repair within 96 hours

(2) **Urgent:** Initiate within 12 hours – Repair within 48 hours

(3) **Emergency:** Initiate within 1 hour – Repair within 24 hours

11. Contractor Personnel Management. The Contractor or designated alternates shall provide a full-time contract manager on site who shall be responsible for the performance of the work. The name of this person, and an alternate or alternates, who shall act for the Contractor when the manager is absent, shall be designated in writing to the CO. The contract manager or alternate shall have full authority to act for the Contractor on all contract matters relating to daily operation of this contract. The contract manager or alternate shall be available at all times to meet at Whiteman AFB, MO, with Government personnel designated by the CO to discuss problem areas. After normal duty hours, 0730 - 1630, the manager or designated alternate shall be available within 1 hour. The contract manager and alternate or alternates must be able to read, write, speak, and understand English. They shall comply with installation rules and regulations for motor vehicle use.

12. Conduct. Contractor employees shall not loiter in any working or patron area. Upon completion of their assigned shifts, or after eating, employees shall promptly depart from the food service facilities. Contractor employees at the Ozark Inn must utilize the employee entrance which is located on the back side of the building leaving the front entrance for customer use only.

13. Hours of Operation

a. **Normal.** The Contractor shall maintain operating hours at the Ozark Inn and the Touch & Go as listed in

Technical Exhibit 1. During the required serving hours for the dining facility, any authorized patron may select foods from a complete menu.

b. Holidays. The Ozark Inn dining facility is open on all holidays. The Contractor shall plan for increased attendance expected at Thanksgiving and additional service hours if necessary. The Government will provide holiday schedules during Thanksgiving, the Christmas season and other special occasions to the Contractor at least 5 days before the date of the event.

c. Emergency or Special Event Services. Special and emergency situations (for example, accident and rescue operations, civil disturbances, weather warnings, base alerts) may necessitate a dining facility to operate on an extended basis of up to 24 hours per day. The Contractor shall provide these services when required by the CO, at the contract line item price for extended service hours. The COR will verbally advise the Contractor of the effort required and the CO will follow up with a modification of the contract.

d. Contingency Services. Operations which may increase workload, to include performance of service during crisis declared by the National Command Authority or Overseas Combatant Commanders:

(1) Civic Groups: Civic groups such as local non-profit organizations are authorized to use the dining facility with permission from the installation commander. Group sizes normally range between 10-40 persons. (Estimated: 6 times per year.)

(2) Exercises and Emergencies. The type and number of operations may vary, but can be reasonably predicted. The Contractor shall respond to and provide service for an estimated four (4) Operational Readiness Exercises (ORE) and other military exercises, actual emergencies or natural disasters during an average year by extending serving hours as directed by the CO at the hourly rate shown in the bid schedule for extended service hours. Serving hours under this provision may be increased to twenty-four hours per day and may be implemented as directed by the contracting office at any time as required to meet military mission requirements.

(3) Reserve and Air National Guard Weekends. Whiteman AFB, MO, supports several Air National Guard (ANG) and Reserve units performing active duty requirements on weekends each month. The Contractor shall provide additional personnel at both Ozark DFAC and Touch N Go Flight Kitchen to cover for the monthly ANG and Reserve weekends. The Contractor shall provide additional cooks and line servers as well as an additional cashier as needed during Regularly Scheduled Drill (RSD) weekends. The number of cooks and line servers for RSD weekends are coordinated in advanced by the supported unit and the facility manager. (Estimated: 2 weekends per month).

14. Contingency Workload for Contract Cooks.

a. Deployments. In special and emergency situations, including, but not limited to mobilization and surge requirements, the CO may request the Contractor to provide additional mess attendants and cooks at the Dining Facility And Touch & Go Flight Kitchen

(1) Military Replacements. The Government will provide the Contractor a minimum of three (3) days advance notice to replace a specified number of military cooks, salad preparation and line servers. A 1:1 – 1:3 ratio backfill rate will be required of military replacement based on Unit Manning Document (UMD) to cover cooks, salad-prep, and line- servers. The Government will provide the expected duration of the requirement.

(2) Qualifications. The Contractor shall provide qualified chefs to prepare food in accordance with AFMAN 34-240 and the Tri-Service Food Code.

15. Quality Control Program. The Contractor shall establish, through an independent function, a quality program that encompasses all aspects of the contract and is implemented by a Quality Control Plan (QCP).

16. Phase-In. The Contractor shall provide a complete phase-in plan to ensure a smooth transition in the change of work effort. This plan will focus on the level of performance required by the PWS; not the methodology or process. The intent of this plan is to rely on the Contractor's quality control, changing the Government's role from "oversight" to "insight."

II. SERVICE DELIVERY SUMMARY

Performance Requirement	PWS Para	Performance Standard
Prepare food IAW recipe cards	I.4.c. and I.14.	95% of menu items/meal period
Comply with sanitation requirements of the food code and state and local laws/regulations, which results in a satisfactory or better rating in Health Inspections.	I.6., I.7., I.8, and I.9.	100% of the time
Satisfy facility manager and guests in reference to timeliness of service and courteousness of employees	I.3 – I.12	90% of the monthly meal period
Ensure necessary supplies at the dining area (including restrooms) are available to serve the guests	I.4., I.7, and IV.4.	95% of the monthly meal period
Reconcile cash drawer with POS reports and ensure cash is turned in on time	I.5., IV.3.c., IV.3.d. and IV.3.e.	95% of deposits per month
Maintain the interior and exterior of the dining facility in a clean and sanitary condition	I.7. and I.8.	85% of the days in month
Provide cooks/food servers to ensure there is no impact on food service operations during contingency operations	I.1., I.13.d. and I.14.	100% of the time
Repairs will be initiated/completed within the following time frames: Routine: 24 hours/96 hours Urgent: 12 hours/48 hours Emergency: 1 hour/24 hours	I.10.f.	95% of time

III. GOVERNMENT-FURNISHED PROPERTY AND SERVICES. The Government will provide the facilities, fixtures, equipment, kitchen and dining supplies, and services listed here or in Technical Exhibit 5.

1. Property.

a. Facilities. The Government will furnish or make available facilities described in Technical Exhibit 5. No alterations to the facilities will be made without specific written permission from the CO in coordination with unit involved (i.e. CE).

b. Equipment. The Government will furnish the equipment listed in Technical Exhibit 5b.

c. Equipment Inventory. An inventory of Government furnished equipment must be done not later than 5 calendar days before the start of the contract period, and not later than 10 calendar days before the completion of the contract period (including any option periods). The Contractor and a COR (identified by the CO) shall conduct a joint inventory of all Government-furnished equipment and the Contractor shall sign a receipt for all equipment provided by the Government. Items of equipment missing or not in working order shall be recorded and the CO notified in writing. The Contractor and the COR shall jointly determine the working order and condition of all equipment and document their findings on the inventory.

d. Equipment Loss or Damage. The Contractor shall submit requests for replacement of Government-furnished equipment to the food service manager for processing. Such requests shall specify the reason for the replacement request.

e. Materials. The Government will replace materials that are lost due to fair wear and tear. The Contractor shall replace inventoried Government furnished equipment, with like items, any loss due to contractor negligence. Any additional items that are needed above the initial inventory will be at the Government's expense.

f. Subsistence. The Government provides all food.

2. Services. The Government is responsible for:

a. General.

- (1) Removal of any equipment condemned or replaced from the food service facility receiving area.
- (2) Electrical power into the building and including panel board and circuit breaker and sewer lines from floor and wall drains of buildings.
- (3) All gas, water and steam lines up to and including the supply source for each piece of equipment.
- (4) Calibration of all scales and deep fat fryer thermostats.
- (5) Repair of walk-in refrigerators, except for handles, hinges, gaskets, and refrigeration units.
- (6) Cleaning, maintenance, and repair of exhaust duct systems through the exterior outlet and exhaust fan mechanisms. This is scheduled quarterly though Fire Protection.
- (7) Alteration, repair, and maintenance of buildings.
- (8) Providing building space to be used by the Contractor for repairs, maintenance, and parts storage.

b. Utilities. The Government will provide gas, electricity, sewage, and water.

c. Mail Distribution. On-base only.

d. Telephone. "Class C" (on-base) telephone service.

e. **Refuse Collection.** Monday – Friday, at Buildings 1553 and 34; type of refuse “garbage”.

f. **Recyclable Materials Collection.** The Government will collect the materials.

g. **Security Forces and Fire Protection.** The phone number for the Law Enforcement Desk is (660) 687-3700 and for Fire Protection is (660) 687-4507. Emergency calls should use 911.

IV. GENERAL INFORMATION

1. **Contractor Personnel Meals.** Contractor personnel who work in dining facilities under this contract may purchase food and beverages, to be consumed in the facility, while on duty and up to 30 minutes before or after their shifts. Employees shall pay for each item at the established item price to include the Government authorized surcharge. Employees purchasing food shall sign customer receipt tapes, which the Contractor retains for each meal period as proof of payment. Meals purchased by employees shall not count as meals served for contract payment purposes. Employees shall not bring food from other sources into the dining facility or flight kitchen. This policy does not apply to a spoon size taste/sampling by personnel assigned to quality control.

2. **Training.** The Contractor shall provide necessary training to employees and maintain records of all training on-site and have them available for Government review. In addition, contractor employees shall receive the Government provided training listed below.

a. **Food Handlers.** The Contractor shall ensure that contract supervisors receive food handlers training from an approved resources specified at Tri-Service Food Code (i.e. ServSafe). All non-supervisory employees will be trained in food handling techniques by contract supervisors that have attended the food handlers training course. Refresher training is repeated annually or as often as necessary for personnel to be aware of their responsibilities in safe food handling.

b. **Fire Prevention.** Contractor personnel shall attend fire prevention training provided by the Government.

c. **Anti-Robbery.** Contractor shall attend an anti-robbery class provided by the Government.

3. **Security Requirements.** All personnel employed by the contractor in the performance of this contract, or any representative of the contractor entering the Government installation, shall abide by all security regulations of the installation. The contractor shall sign an agreement stipulating the security requirements of this contract.

a. **Base Access.** The contractor shall obtain personal identification passes for all employees and vehicle passes for all contractor and personal vehicles requiring entry onto Whiteman AFB, MO. The Contractor must provide the COR with Contractor/Vendor Access List. The COR will prepare the Entry Access List (EAL) and submit it to the Security Forces Visitors Center. Vehicle registration, proof of insurance and a valid driver’s license must be presented for all vehicles to be registered.

b. **Base Closures.** Occasionally it is necessary to require either early release of Whiteman AFB personnel, late reporting, or even total base closure when weather conditions make normal travel unsafe. When weather conditions cause one of the above situations, contractor personnel will be denied access to the base unless they have been determined essential. For base closure or late reporting due to inclement weather, contact the Food Service Section Chief, listen to radio stations KOKO (1450 AM), DEVQ (104.0 FM), KPRS (103.3 FM), KDRO (1490 AM), KXXK (105.7 FM), KSIS (1050 AM), KLRQ (96.1 FM), KDKD (1280 AM/95.3 FM), and/or watch television stations KMBC (channel 9) and WAFC Cable (channel 41).

c. **Flight-line Access.** The Contractor shall ensure all employees working at the Touch & Go obtain the clearances required the unit Security Manager. Alternately, Contractor with clearances may provide escorts with each employee with proper authorization from either MSG CC or CD. Authorization for flight line access will be coordinated through the COR. Additionally, employees must be escorted at all times while within the restricted areas of the flight-line while awaiting security clearances. The Government will conduct and assume all costs for background investigations for required clearances.

d. Physical Security. The Contractor shall be responsible for safeguarding all Government property provided for contractor use. At the end of each work shift, all Government facilities, equipment, and materials shall be secured.

e. Funds Protection. To protect cash held by the Contractor, the Contractor shall comply with base Resources Protection Guidelines.

4. Contractor Furnished Items and Services. Except for those items or services specifically stated as Government furnished or Government reimbursed in Section III above and Technical Exhibit 5, the Contractor shall furnish everything required to perform this contract, to include:

a. Commercial Telephone Service. The Contractor shall furnish their own commercial telephone line only at the Ozark Inn Dining Facility. The Contractor may utilize the DSN phone line when communicating with Touch N' Go In-Flight Kitchen personnel.

b. Special Functions. The Contractor shall decorate the Ozark Inn and Touch & Go with Government provided decorative materials for Christmas and Thanksgiving holidays. Decorative materials will also include Government provided flower arrangements. This will include decoration of the entrance way to the Ozark Inn and the dining area and serving line area of both the Ozark Inn and Touch & Go. All decorations displayed by the Contractor are not to exceed 10 feet above ground. Any decorations above 10 feet must be coordinated through the Civil Engineering squadron (CE).

c. Preventive and Required Maintenance. Perform preventive and required maintenance in accordance with manufacturer's instructions on all equipment, maintained by the Contract Project Manager. The Contractor shall submit an equipment maintenance plan no later than the contract start date to the COR or designated representative, which will be annotated at the 5-year plan. The plan shall specify when preventive maintenance is accomplished and how maintenance and repairs are documented. The Contractor shall provide all materials and supplies necessary to perform preventive and required maintenance.

d. Housekeeping Supplies, and Equipment. Except for items specifically stated as Government-furnished or Government reimbursed, the Contractor furnishes everything required to perform this contract.

e. Uniform Requirement. The uniform will consist of matching or color coordinated shirts, slacks, and hats. The CO will coordinate with the food service Section Chief prior to approving the types and colors of uniforms as well as the standards of dress for supervisors and cashiers before the contract start date.

f. Consumable Supplies. The Contractor shall furnish all light bulbs and fluorescent tubes, toilet paper, napkins, paper towels, cash register tapes and ribbons, trash bags, coffee stir sticks, plastic straws and individually wrapped toothpicks. All consumables must meet or exceed the quality standards determined by the designated Quality Assurance Evaluator (QAE).

5. Acts of God. The Contractor will use reasonable diligence to provide a regular and uninterrupted supply of service, but shall not be liable for damages, breach of contract or otherwise, to the Government for failure, suspension, diminution, or other variations of service occasioned by or consequence of any cause beyond the control of the Contractor, including but not limited to acts of God or of the public enemy, pandemics, fires, floods, earthquakes, or other catastrophe; of failure or breakdown of transmission or other facilities. If any such failure, suspension, diminution, or other variation of service shall aggregate more than 48 hours during any billing period hereunder, an equitable adjustment shall be made in the monthly billing specified in this contract (including the minimum monthly charge).

6. Contractor Manpower Reporting. The contractor shall report all contractor labor hours (including subcontractor labor hours) required for performance of services provided under this contract for the [name component] via a secure data collection site. The contractor is required to completely fill in all required data fields at https://www.acq.osd.mil/dpap/cpip/cp/inventory_of_services_contracts.html . Reporting inputs will be for the labor executed during the period of performance for each Government Fiscal Year (FY), which runs 1 October through 30 September. While inputs may be reported any time during the FY, all data shall be reported no later than 31 October of each calendar year. Contractors may direct questions to the ACQ help desk.

a. Reporting Period: Contractors are required to input data by 31 October each year.

b. Uses and Safeguarding of Information: Information from the secure web site is considered to be proprietary in nature when the contract number and contractor identity are associated with the direct labor hours and direct labor dollars. At no time will the data be released to the public with the contractor name and contractor number associated with the data.

c. User Manuals: Data for Air Force service requirements must be input at the link (above). However, user manuals for government personnel and contractors are available at the link at https://www.acq.osd.mil/dpap/cpip/cp/inventory_of_services_contracts.html

V. TECHNICAL EXHIBITS

TECHNICAL EXHIBIT 1

HOURS OF OPERATION

Main Dining Facility, Bldg 1553 (Ozark Inn)

<u>Meal</u>	<u>Weekday Hours</u>	<u>Number of Serving Lines/Cashiers</u>	<u>*Sat/Sun **Holiday</u>	<u>Number of Serving Lines/Cashiers</u>
Breakfast	0600 – 0830	1/1	0700 - 1230	1/1
Brunch	0700 - 1230		0700 – 1230	1/1
Lunch	1100 – 1300	2/2		
Dinner	1700 – 2000	1/1	1800 – 2000	1/1
Midnight	2300 – 0030	1/1	2300 – 0030	1/1

NOTE 1: One weekend a month the Ozark Inn opens a second serving line with cashier in support of components of the 442d Fighter Wing and 131st Bomb Wing. The second line will operate between 1030 – 1230. The Contractor will be notified by the COR at least 5 days in advance of the scheduled weekend. During the scheduled weekend, the Ozark DFAC will also open one (1) hour prior and will close 30 min later from the established time for Brunch (0600 - 1300).

NOTE 2: Holidays, as determined by the Government. The Contractor will be notified by the COR of the scheduled serving hours for holidays at least 5 days before the date of the holiday. They will not exceed the hours used for anormal weekday. Thanksgiving and Christmas Day meals will be served using the serving schedule below:

NOTE 3: Additional serving line will be open on dinners during special meal such as Breakfast for Dinner, Birthday meal, and other events approved by the AFSVC. The contractor will be notified by the COR for the events at least 5 days in advance.

****Main Dining Facility, (Thanksgiving and Christmas Day)**

<u>MEAL</u>	<u>HOURS</u>	<u>NUMBER OF SERVING LINES/CASHIER</u>
Breakfast	0700 – 0900	1
Lunch	1100 – 1400	1/2
Dinner	1800 – 2000	1
Midnight	2300 – 0030	1

NOTE 1: The Ozark Inn will provide carryout service during normal meal serving hours. Carryout coordination is the responsibility of the Government.

NOTE 2: Down Days will follow the weekend & holiday hours of operation.

Flight Kitchen, Bldg 34 (Touch & Go)

<u>Meal</u>	<u>Weekday Hours</u>	<u>Number of Serving Lines/Cashiers</u>	<u>*Sat/Sun **Holiday</u>	<u>Number of Serving Lines/Cashiers</u>
Breakfast	0600 – 0830	1/1		
Lunch	1100 – 1300	1/1		

NOTE 1: Ground support and flight meals (available at the Touch & Go dining facility) are the responsibility of the Government. The Contractor will not prepare these meals.

NOTE 2: The Contractor shall perform no services at the Touch & Go on Government observed holidays.

NOTE 3: The Contractor shall perform no services at the Touch & Go on Squadron Days (down days) unless notified by the Government.

NOTE 4: The Contractor shall perform services at the Touch & Go on pre-identified weekends during 131st Bomb Wing RSD's (Lunch 1100 – 1300).

TECHNICAL EXHIBIT 2
WORKLOAD ESTIMATES

MEAL ESTIMATES

OZARK INN

Average daily meal count for normal work week
(Monday-Friday)

Breakfast	130
Lunch	180
Dinner	180
Midnight	70

Average daily meal count for meals served on
weekends (Saturdays and Sundays), down days,
and holidays

Brunch	200
Dinner	150
Midnight	50

Average daily meal count for scheduled RSD
Weekends.

Brunch	450
Dinner	200
Midnight	50

TOUCH & GO

Average daily meal count for normal work week
(week days only)

Breakfast	80
Lunch	70

Average daily meal count for scheduled RSD
Weekends.

Lunch	100
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TECHNICAL EXHIBIT 3

APPLICABLE PUBLICATIONS AND FORMS

Publications and forms applicable to this PWS are listed below. They have been coded as mandatory (M) or advisory (A). The Contractor shall follow those publications coded as mandatory to the extent (that is, the specific procedure in a paragraph, section, chapter or volume) specified in the PWS. The Contractor shall be guided by those coded advisory to the extent necessary to meet requirements in this PWS. At the start of the contract, the Government provides all publications and forms listed. The Government may issue supplements or amendments to listed publications from any organizational level during the life of the contract. The Contractor shall keep all issued publications up-to-date. The Contractor shall immediately implement those changes in publications that result in a decrease or no change in the contract price. Before implementing any such revision, supplement, or amendment that will result in an increase in contract price, the Contractor shall submit to the CO a price proposal for approval. Price proposals shall be submitted within 30 calendar days from the date the Contractor receives notice of the revision, supplement, or amendment giving rise to the increase in cost of performance. The Government will consider changes in the contract price due to supplements and amendments shall be considered under the "Contract Terms and Conditions-Commercial Items" clause. The Government will supply the Government forms needed for daily operations. Upon completion of the contract, the Contractor shall return to the Government all issued publications and unused forms.

Publications Code:

AFI--Air Force Instruction

AFMAN--Air Force Manual

AFP--Air Force Pamphlet

AF Form--Air Force Form

DD Form--Department of Defense Form

DEPARTMENT OF DEFENSE AND AIR FORCE PUBLICATIONS:

<u>Number</u>	<u>Title of Directive</u>	<u>Mandatory (M) or Advisory (A)</u>
DoD 5500.7-R	11/29/07 Joint Ethics Regulations	A
AFI 48-116	09/11/18 Food Safety Program	M
AFI 48-103	06/21/19 Health Promotions	M
AFI 64-106	10/04/19 Contract Labor Relations Activities	M
AFI 31-101_AFGSCSUP (FOUO)	12/13/20 Integrated Defense	M
AFMAN 34-240	04/19/19 Food Service Program Management	M

OTHER DIRECTIVES:

Tri-Service Food Code 03/01/19 M

AIR FORCE FORMS:

AF Form 27 Food Service Customer Comments

AF Form 79
AF IMT 1469

Headcount Record
SIK Invalid Entitlements Log

DEPARTMENT OF DEFENSE FORMS:

DD Form 1131 Cash Collection Voucher

REFERENCES:

<http://www.e-publishing.af.mil/>

<https://cs2.eis.af.mil/sites/10042/Pages/FoodandBev/APFOpsAcctg.aspx> – HQ Air Force Services Center

TECHNICAL EXHIBIT 4



MAPS AND WORK AREA LAYOUTS
(Ozark Dining Facility)



MAPS AND WORK AREA LAYOUTS
(In-Flight Kitchen Facility)

TECHNICAL EXHIBIT 5a

GOVERNMENT-FURNISHED FACILITIES

The Government will furnish the Contractor the following facilities in which the contractor's work is performed:

BLDG NUMBER	USE/DESCRIPTION	APPROXIMATE SQ FT
1553	Ozark Inn Dining Facility	17,900
34	Touch & Go Flight Kitchen (including picnic patio)	3,300

TECHNICAL EXHIBIT 5b

GOVERNMENT-FURNISHED EQUIPMENT

The Government will furnish the Contractor the following equipment for the Ozark Inn, Building 1553:

BRAND	ITEM	LOCATION	MODEL NO.	SERIAL NO.	QTY
	Bar Stool- Military Break Room				4
Traulsen	Blast Smart Chiller	Kitchen	RBC100	T68629E04	1
	Bread dispenser	ML			1
Nestle/Nescafe	Cappuccino Macine	ML	692U	692-033245	1
	Carts- Bussing	Various			14
	Cereal Rack	SL			3
Wells	Char-Broiler	SL	B-50	B501018A0003	1
	Chip Rack- Black Metal	ML/SL			1
Hobart	Chopper- Food Buffalo Cutter	Salads	84186	56-1337-927	1
Gevalia	Coffee Maker- Two Burners	ML	TP2T10A3581	12679011	1
Curtis	Coffee Urn1	ML	TXSG1201S600	13657710	1
Curtis	Coffee Urn2	ML	TXSG1201S600	13689096	1
Curtis	Coffee Urn3	ML	TXSG1201S600	13657807	1
	Cup Dispenser- Stainless Steel	ML			
Instacut	Dicer Food Chopper	Salads	2350023-1	55062	1
	Dining Room Bar Stools	DR ML/SL			20
	Dining Room Booth Seats	DR ML/SL			18
	Dining Room Chairs	DR ML/SL			126
	Dining Room Table- High Bar	DR ML/SL			9
	Dining Room Table XL Round	DR ML/SL			1
	Dining Room Tables- Large	DR ML/SL			5
	Dining Room Tables- Medium	DR ML/SL			36
	Dining Room Tables- Small	DR ML/SL			2
Servolift	Dish Storage Cart	SL	2AT8-STH (oval plate)	09/02-223882	1
Hobart	Dishwasher- Flight Type Warewasher	Clipper	FT1000	271196177	1

Hartford Dura Cool	Freezer - Walk In Deep Freezer	Str Rm	DR3678W4H8-C	XWQ105-E1	1
Traulsen	Freezer- Four Door	Kitchen	RLT232WUT-HHS	T72367F04	1
Vulcan	Fryer- 85-lb (left)	Kitchen	1ER 85D	48-1651506	1
Vulcan	Fryer- 85 lb (left)	Kitchen	ER85D	650200426	1
Vulcan	Fryer- 85-lb (right)	Kitchen	1ER 85D-1	650162893	1
Hobart	Garbage Disposer- P&P Sink	Clipper	FD4-125-2	1030000 93 NAR	1
Lakeside	Glass Rack Portable	Various	998		2
Federal Indust.	Grab N Go Cooler	ML	RSSM478FC	03120426329	1
Thermaco	Grease Trap- Big Dipper	Clipper	W2001S115/60	200.40147ACL-1	1
Vulcan	Griddle	ML	HEG72E-1	650171001	1
Toastmaster	Griddle	SL	7236	7236SS00013	1
Vulcan	Grill- Tilt Grill (left)	Kitchen	VE30	46-2007375	1
Vulcan	Grill- Tilt Grill (right)	Kitchen	VE40	46-3028815	1
Advance Tabaco	Hand Washing Sink	Bakery	7-PS-90		1
Hatco	Heater- P&P Third Comp	Clipper	3SC-6	5613161441	1
	Ozzi	Oz		9038009 r	1
	High Chairs	ML			2
Accurex	Hoods Above Fryers	Kitchen	XXFW-138.00-S	14772819	1
Accurex	Hoods Above Kettles	Kitchen	XBFW-192.00-S	14772805	1
Accurex	Hoods Above Ovens	Kitchen	XBFW-138.00-S	14772820	1
Accurex	Hoods Above Tilt Grill	Kitchen	XXFW-180.00-S	14772813	1
Accurex	Hoods Main Serving Line	M-Line	XXEV-132.00-S	14772821	1
Accurex	Hoods Snack Serving Line	S-Line	XGEV-132.00-S	14772822	1
Manitowac	Ice Bin- Bottom (right)	Kitchen	B570	110078718	1
Taylor	Ice Cream- Soft Serve	SL	C723-27	M4093748	1
Hoshizahi	Ice Machine Bin (left)	Kitchen	B-800SF	D55509D	1
Hoshizahi	Ice Machine Top (left)	Kitchen	KM1301SAH	B03228E	1
Manitowac	Ice Maker- Top (right)	Kitchen	SD1002A	050462763	1
Nestle/Nescafe	Juice Machine	ML	EX-4-16-T	EXTH1807027	1
Nestle/Nescafe	Juice Machine	SL	EX-4-16-T	EXTH1802008	1
Cleveland	Kettle- Steam 10-qt	Kitchen	KET-6-T	160523053663	1
Cleveland	Kettle- Steam 20-qt	Kitchen	KET12T	180423052033	1
Groen	Kettle- Steam 40-qt	Kitchen	DEE/4T-40	72302	1
	Large Can Storage Unit	Str Rm			3
Hatco	Meat Carving Station	Warehouse	GRCSC LH-24	4478271843	1
Hatco	Meat Carving Station	Warehouse	GRCSC LH-24	4478281843	1

Hobart	Meat Tenderizer	Kitchen	403	311547443	1
Panasonic	Microwave	DR Snk	NE1054FT	6H57221490	1
Panasonic	Microwave	DR Main	NE1054FT	6H57200256	1
Hobart	Mixer	Bakery	HL600	311498195	1
Hobart	Mixer	Kitchen	HL200	311455385	1
Miroil	Oil Filter Machine-Bottom	Kitchen	HOMOB	E5077	1
Miroil	Oil Filter Machine-Top	Kitchen	MOD1550	E5077	1
Hobart	Oven- Bottom Left	Kitchen	HEC5	481821359	1
Vulcan	Oven- Bottom Left	Kitchen	VC4ED	481973738	1
Vulcan	Oven- Bottom Middle	Kitchen	VC6ED	481927352	1
Hobart	Oven- Bottom Right	Kitchen	HEC5	48-1647978	1
Rational	Oven- Combination	Kitchen	SCCWE201	E21SI20012803383	1
Hobart	Oven- Top Left	Kitchen	HEC5	481821360	1
Vulcan	Oven- Top Left	Kitchen	VC4ED	481973737	1
Vulcan	Oven- Top Middle	Kitchen	VC6ED	481927354	1
Hobart	Oven- Top Right	Kitchen	HEC5	48-1648156	1
Federal Indust.	Pastry Display Case	ML	CT-6	08092551739	1
Cambro	Plate Dish Caddy (4 Section)	Clipper	n/a	n/a	1
Lakeside	Plate Dispenser-Desserts	Bakery	5208	566597 SO	1
Lakeside	Plate Warmer Oval	SL/ML	V6212	126297	1
Lakeside	Plate Warmer Oval	SL/ML	V6212	126298	1
Servolift	Plate Warmer-Portable	Various	1900PH-73-U	11-03-234413	1
EasiWash	Pressure Washer	Mop Rm	EZ2130/EZ5200		1
Servolift	Proofing Cabinet w/Glass Door	Kitchen	1200P73A3	12703234412	1
Toastmaster	Proofing Cabinet w/Glass Door	Kitchen	9451-HP34Con	HPC34081-8A0003	2
Champion	Pulper- Garbage Disposer	Mop Rm	P-5	J17113907	1
Vulcan	Range Stove- Six Burners	Kitchen	EV36-S-6FP-208	650114920	1
Arctic Air	Refrigerator Arctic Air Sandwich	ML	AUC27R	498051	1
Traulsen	Refrigerator- Glass Two Door	Kitchen	RHT232WUT-FHG	T69349F14	1
Hubert	Refrigerator Grab n Go Two Glass Door	SL	HUBM-48RBHC	9036895	1
Traulsen	Refrigerator- Pass Thru w/Glass Door	ML	RHT132WPUT-FHG	T60682L03	1
Traulsen	Refrigerator- Pass Thru w/Glass Door	SL	RHT132WPUT-FHG	T60683L03	1
True	Refrigerator Portable	SL	GDM-05PT	7377218	1
True	Refrigerator- Portable Milk/Yogurt	ML	GDM-09	7602222	1

Randell	Refrigerator Portable Sandwich	SL	9030K7	W602890-1	1
True	Refrigerator- Three Door	Kitchen	T-72	8063733	1
Traulsen	Refrigerator- Two Door	Carryout	RHT232WUT-HFS	T15226J20	1
Traulsen	Refrigerator- Two Door (left)	Salads	RHT232WUT-FHG	T76893i14	1
Traulsen	Refrigerator- Two Door (right)	Salads	RHT232WUT-FHG	T76892i14	1
Traulsen	Refrigerator- Two Glass Door	Carryout	RHT132WUT-HHG	T72370F04	1
Hartford Dura Cool	Refrigerator- Walk In Cooks	Str Rm	DL3678W4H8-C	XWQ105-C1	1
Hartford Dura Cool	Refrigerator- Walk In Dairy	Str Rm	DL3678W4H8-C	XWQ105-D1	1
Hartford Dura Cool	Refrigerator- Walk In Thaw	Str Rm	DL3678W4H8-C	XWQ105-B1	1
Hartford Dura Cool	Refrigerator- Walk In Produce	Str Rm	DL3678W4H8-C	XWQ105-A1	1
U.S. Security Safe	Safe- Blue	Contract Admin Office		72466 (top) 72467 (bottom)	1
Randell	Salad Bar	Salads	W327028-1-1-S	9943SCA-M	1
Randell	Salad Plate Cooler	Salads	9550A	W608093-1	1
Cambro	Salad Portable Unit	Str Rm	BR40R		1
QualServe	Scrapping Table	Clipper	WS800	271047671	1
Wells	Serving Line- 1 Lg Cold Pan	ML	RCP200	RCP20916A0004	1
Wells	Serving Line- 2 Steam Wells	ML	M00200	M20916A0002	1
Wells	Serving Line- 3 Steam Wells	ML	M003000M	M3D0916A0016	1
Sparks/Randell	Serving Line- 6 Steam Wells	ML	HW6JB1	OZARK INN-32B-WHITEMAN AFB, MO-SCF	1
Sparks/Randell	Serving Line- 6 Steam Wells	SL	HW6JB1	OZARK INN-10-WHITEMAN AFB, MO-SCF	1
	Silverware and Condiment Station				2
QualServe	Sink- Three Compartments	Clipper	3CS9	9084311908	1
Hobart	Slicer	Kitchen	2912	561-182-744	1
Bunn	Smoothie Machine	ML	ULTRA-2,BASE 120v BLKHP	ULTR178931	1
Pepsi	Soda Dispenser	ML	111817520000800	934250112201609	1
Pepsi	Soda Dispenser	SL	111817520000800	934250112201608	1
Wells	Soup Well	Salads	MOD100	M10916A0003	1

	Spice Rack	Kitchen			1
	Sprayers- Dual Wall Mounts	Kitchen	by Tilt Grills		2
Vulcan	Steamer- Two Door	Kitchen	C24EA6	46-2006110	1
	Storage Shelving (assorted)	Str Rm			44
	Tables- Military Break Room				2
Hatco	Toaster- Conveyor	ML	TQ-400	3106410642	1
Seco	Tray Rack Portable		T1418110	96068788	2
Accuvision	TV	DR Snk	DCS42080AC	083110420134	1
LG	TV 42"	ML	60PG30FC-UA.AUSLLJR	905RMUY202270	1
LG	TV- 42" Flat Screen	DR Main	42LH200C-UA	907RMDZ174466	1
LG	TV- 42" Flat Screen	DR Snk	42LH200C-UA	907RMZL174461	1
Samsung	TV 60"	DR Main	UN60J6200AFXZA	04KGC3CBG900326J	1
Samsung	TV 60"	DR Main	UN60J6200AFXZA	04KG3CNH802234Y	1
Samsung	TV 60"	DR Snk	UN60J6200AFXZA	04KG3CNH802244X	1
Samsung	TV 60"	DR SNK	UN60J6200AFXZA	04KG3CRH703609B	1
LG	TV- 60" Flat Screen	DR M	60PG30FC-UA	905RWUY202270	1
Sony	TV 75"	DR CONF	XBR-75X850D	5037397	1
Traulsen	Warmer Reach Thru	ML	RHF132WP-FHG	T72720H14	1
Traulsen	Warmer Reach Thru	SL	RHF132WP-FHG	T60686L03	1
Hobart	Water Treatment For Streamer	Kitchen	FA-SS-CB-TW(20)		1
	Weapons Rack	ML			2
	Work Tables (assorted)	Various			12

The Government will furnish the Contractor the following equipment for the Touch & Go, Building 34:

BRAND	ITEM	LOCATION	MODEL NO.	SERIAL NO.	QTY
	Bread Cabinet	IFK			2
Edlund	Can Opener- (manual)	IFK	U-12		1
Nestle	Cappuccino Dispenser	IFK	692024981	13A0013790	
	Carts Bussing	IFK			6
	Cashier Station	IFK			1
	Cereal Rack	IFK			1
Alto-Shaam	Chill Blaster	IFK	QC3-20	W1421077-1	1
Coupe	Chopper- Robot	IFK	R100US	2510262203A-10	1
Bunn	Coffee Maker	IFK	AXIOM-DV- APS	AXAPO23501	1
	Condiment Display Bar	IFK			2
	Counter & 3 Compartment Sink- Dishroom	IFK			1
	Counter- Main Serving Line	IFK			1
	Dining Room Chairs	IFK			44
	Dining Room Picnic Tables	IFK			9
	Ozzi	IFK			
	Dining Room Tables	IFK	Rectangular 4- Seat		12
Hobart	Dishwasher	IFK	CLPS-86E	85-107-0477	1
	Freezer- Walk-In	IFK	36784P	DX325702-01	1
	Freezer- Walk-In Shelving Unit	IFK			4
Miroil	Fry Saver Filter Machine Bottom	IFK	MODOL1550	E5076	1
Miroil	Fry Saver Filter Machine Top	IFK	MOD1550	E5076	1
Vulcan	Fryer	IFK	1ER85D	48-1658-748	1
Hobart	Garbage Disposal- (Salads)	IFK	FO2-200	31-1011-836	1
Thermo Dipper	Grease Trap- (Broken)	IFK	W-200-IS	20015035XL-1	1
Star Mfg	Griddle	IFK	760TA	760A1018A00001	1
	Hand Dolly (Store Room Use)	IFK			1

Gaylord	Hood Exhausts	IFK			3
Manitowac	Ice Machine Bin	IFK	B420	1101049572	1
Manitowac	Ice Machine Top	IFK	IY0525W161	1101054008	1
Cleveland	Kettle Twin	IFK	TKET-3-5	160723055606 A&B	1
	Lockers- Restrooms	IFK	Sandusky	1-Womens/1-Mens	2
	Marketing Info Center	IFK			1
	Marketing Info Stand	IFK			1
Sharp	Microwave	IFK	R-551ZM	D560210031	
	Microwave Wood Stand	IFK			1
Vulcan	Oven Bottom	IFK	VC4ED	481897392	
Vulcan	Oven Top	IFK	VC4ED	481897388	
Rational	Oven/Steamer Combination	IFK	CMP-201	E21MI18072678637	1
	Pictures-Variou	IFK			2
Lakeside	Plate Holder (Oval)	IFK			
	Refrigerator- Walk-In Shelving Unit	IFK			3
Maxx Cold	Refrigerator (Milk & Pastires)	IFK	MXM1-23RB	8026274	1
Traulsen	Refrigerator 2 Door	IFK	RHT232WUT-FHG	T03385H05	1
Traulsen	Refrigerator- 3 Door	IFK	RHT332NUT-FHS	T18467H12	1
Turbo Air	Refrigerator Sandwich Unit	IFK	TST-36SD/156	H6M3150CX010	1
Turbo Air	Refrigerator GrabnGo	IFK	TOM-40B-N	H2TOM4006013	1
	Refrigerator Walk In	IFK	3678-4	DX3-5699-01	1
US Security	Safe- 2-Door	IFK	72464 (bottom) Mil	72465 (top) Contract	1
Cambro	Salad Bar	IFK			1
Amer Food Service	Salad Bar	IFK	SB-104854	N/A	1
Amer Food Service	Serving Line 6 Steam Wells	IFK	SL-104854	N/A	1
	Shelving Unit- Storeroom	IFK			4
Hatco	Sink Heater- Third Compartment	IFK	3CS-9	5575610832	1
Hobart	Slicer	IFK	2812	561-195-675	1
	Storage Unit- Large Can	IFK			1
	Table- Prep	IFK			2
	Table- Salad w/Double Sink	IFK			1
	Tables- Picnic Tables	IFK			9

Vulcan	Tilt Grill	IFK	BE30	46-2007-359	1
Hatco	Toaster- Toast Qwik	IFK	TQ-400	9055990503	1
Servolift	Tray/Silverware Dispenser	IFK			1
Sharp	TV 70"	IFK	LC70UC30U	507812658	1
Sharp	TV 70"	IFK	LC70UC30U	511817133	1
Vulcan	Warmer	IFK	VBP13	521026958	1
	Weapons Rack	IFK			1

TECHNICAL EXHIBIT 6

DEFINITIONS

A La Carte System (ALACS). Item pricing of all menu items. Under ALACS, the cash patron pays for each item selected; the Essential Station Messing (ESM) patron receives all items selected without charge

Basic Allowance for Subsistence (BAS). A cash allowance paid to military personnel in place of subsistence.

Director of Military Public Health (MPH). The installation medical authority who defines and monitors sanitation standards and procedures for food service activities. Representatives of the MPH inspect sanitary conditions and apply ratings based upon their professional qualitative judgment.

Essential Station Messing (ESM). Formerly known as Subsistence In Kind. Food furnished to enlisted personnel at Government expense. ESM is also termed "Rations-In-Kind."

Equipment. Items used to store, prepare, cook, transport, and serve food. Equipment also includes items used in cleaning and sanitizing, as well as those used to transport and store supplies.

Food Handlers. Food service personnel, who work where unsealed food or drink is handled, processed, prepared, or served, and who touch food or food contact surfaces in any way. Excluded are food service managers, cashiers, and delivery persons who do not handle unwrapped food or touch food contact surfaces.

Food Service Manager (FSM). An officer, noncommissioned officer, or civilian responsible to the base Chief of Services for matters relating to food service. Advises the Contracting Officer on matters relating to the contract.

FSA: Food Service Accountant

Contract Officer Representative (COR): A Government official from the requiring activity, designated in writing by the Contracting Officer to assist in the technical guidance or administration of a contract.

Major Maintenance. The maintenance and repair of equipment, including the restoration or replacement of parts because of wear and tear, damage, failure of parts, or the like. Major maintenance includes replacing or repairing handles, hinges, gaskets, compressors, and all other components necessary to maintain refrigeration in refrigerators.

Meal. A meal served at an ALACS dining facility is any total sale made over 20 cents at breakfast and over 40 cents at all other meals, before the operating charge is applied. A sale of less than the specified minimum sales to a cash or essential station messing (ESM) patron shall not count as a meal served.

Minor Maintenance. Involves the cleaning, adjusting, tightening of knobs, screws, nuts, bolts, etc., as required to keep food service equipment in operation and performing other user maintenance recommended by the manufacturer.

Preventive Maintenance. Encompasses the tasks necessary to prevent the premature failure of equipment and includes routine checks of all equipment, lubricating, greasing and oiling equipment parts/components on a regular basis, and the maintenance of equipment logs.

Subsistence. Food items, including beverages and condiments.